

Sweet Chilli Chicken Wrap

Allergens – Gluten, Milk, Egg, Mustard, Sesame (traces)

Ingredients

Quantity	Ingredient
800 g	Uncooked Chicken Breast (diced)
200 g	Sweet Chilli Dipping Sauce
100 g	Mayonnaise – Hellman's Light (contains Milk, Egg & Mustard)
20	Tortilla Wraps (contains Wheat)



Method

1. Cook the diced chicken breast to 75°C core temperature.
2. Cool for a maximum of 1 hour as per Food Safety Management System.
3. Fine chop the chicken and mix with the mayonnaise & sweet chilli sauce.
4. Spread the mixture over each tortilla, roll up, cut in half and store in refrigerator until service.

Nutritional Content per filling and wrap portion

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (g)	Carbs (g)
= 211.	= 2.4	= 0.4	= 1.5	= 0.6	= 35.6

Portion size - Primary – 100g **Tortilla @ 55g each = 30.43g Carbs**